



JW MARRIOTT
WASHINGTON DC

CATERING MENUS

JW Marriott Washington DC
1331 Pennsylvania Avenue NW | Washington, DC 20004
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BREAKFAST

PLATED BREAKFAST SELECTIONS

All Plated Breakfasts Include:

Chilled Fruit Juices

Breakfast Pastries

Organic Royal Cup Sumatran Coffee | Decaffeinated Coffee | Herbal Teas

American Breakfast | 41

Cage Free Scrambled Eggs | Herb Roasted Breakfast Potatoes | Pecan Smoked Bacon (GF, DF)

Cage Free Egg White Frittata | 43

Spinach | Asparagus | Roasted Tomato | Stachowskis Chicken Apple Sausage (GF, DF)

12 Hour Smoked Bacon | 45

Geechie Boy Grits | Maryland Cheddar | 63c Egg | Maple Glaze (GF)

CONTINENTAL BREAKFAST SELECTIONS

JW Signature Continental Breakfast | 36 per Person

Chilled Fruit Juices

Seasonal Fresh Fruit Salad (VG, DF, GF)

House Baked Breakfast Pastries & Muffins (V)

Assorted Tysons Bakery Bagels (V)

Clover Honey | Preserves | Cream Cheese | Butter

Royal Cup Sumatran Coffee | Decaffeinated Coffee | Herbal Teas

CONTINENTAL BREAKFAST SELECTIONS

JW Wellness Continental Breakfast | 39 per Person

Chilled Fruit Juices

Seasonal Fresh Fruit Salad (VG, DF, GF)

Overnight Oats | Almond Milk | Coconut | Dates (VG)

Wellness Muffins

Bran (V) | Flaxseed (V) | Gluten Free Blueberry (V, GF)

Clover Honey | Preserves | Butter

Greek Yogurt Parfaits | Seasonal Berries | Chia Seeds | Organic Agave (V, GF)

Royal Cup Sumatran Coffee | Decaffeinated Coffee | Herbal Teas

BREAKFAST

BUFFET BREAKFAST SELECTIONS

Minimum 25 People

JW Signature Breakfast Buffet | 53 per Person

Chilled Fruit Juices
Seasonal Fresh Fruit (VG, GF)
House Baked Breakfast Pastries & Muffins (V)
Clover Honey | Preserves | Butter
Organic Steel Cut Oatmeal (VG, DF)
Dried Cherries | Toasted Almonds | Raisins | Cinnamon | Brown Sugar
Assorted Kellogg's Cereals | Chilled Milk
Cage Free Scrambled Eggs (V, GF, DF)
Crisp Pecan Smoked Bacon (GF, DF)
Local Stachowski's Pork Breakfast Sausage (GF, DF)
Rosemary Marble Breakfast Potatoes (VG, GF, DF)
Organic Royal Cup Sumatran Coffee | Decaffeinated Coffee | Herbal Teas

JW Wellness Breakfast Buffet | 55 per Person

Chilled Fruit Juices
Seasonal Fresh Fruit (VG, GF)
Carrot | Orange | Ginger | Turmeric Shooter (VG, GF)
Wellness Muffins
Bran (V) | Flaxseed (V) | Gluten Free Blueberry (V, GF)
Clover Honey | Preserves | Butter
Greek Yogurt Parfaits | Seasonal Berries | Chia Seeds | Organic Agave (GF, V)
Power Grains | Farro | Quinoa | Mushrooms | Richardson farms Kale | Roasted Tomato (VG,DF)
Stachowskis Turkey Sausage (DF, GF)
Scrambled Cage Free Egg Whites (V, DF,GF)
Mushroom | Zucchini | Leek Frittata (V, GF)
Organic Royal Cup Sumatran Coffee | Decaffeinated Coffee | Herbal Teas

Buffets For Less Than 25 People Will Be Charged \$5 Additional per Person

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free

BREAKFAST

CONTINENTAL AND BREAKFAST BUFFET ENHANCEMENTS

Coconut Milk Yogurt Parfait | Vanilla Roasted Pineapple (VG, GF) | 8 Each
Greek Yogurt Parfait | Granola | Mixed Berries | McCutcheons Honey (V) | 8 Each
Soy Yogurt Parfait | Chia Seed | Sunflower Seeds | Blueberries | Organic Agave (VG) | 8 Each

Lyon Bakery Brioche French Toast (V, DF) | 12 Additional per Person
Cinnamon Roasted Fuji Apples | Pure Maple Syrup

Banana Walnut Breakfast Tart (V) | 12 Additional per Person
Whipped Butter | Maple Syrup

Vanilla Belgium Waffles (V) | 12 Additional per Person
Berry Compote | Maple Syrup

Organic Steel Cut Oatmeal (VG) | 9 per Person
Dried Cherries | Toasted Almonds | Raisins | Cinnamon | Brown Sugar

Spinach | Roasted Tomato Quiche (V) | 9 per Person

Warm Three Cheese Danish | 60 per Dozen

Tyson's Bakery Bagels | 72 per Dozen
Assorted Cream Cheese | Nutella | Preserves | Butter

Croissant Beignets | 60 per Dozen
Powdered Sugar | Raspberry Sauce

Ivy City Smokehouse Smoked Salmon | 20 per Person
Cage Free Egg Whites | Egg Yolks | Shaved Red Onion | Capers | Cream Cheese | Tyson's Bakery Bagels

Classic Omelets Made to Order | 18 per Person**
Maryland Cheddar | Peppers | Onions | Tomatoes
Mushrooms | Avocado | Ham | Turkey Sausage | Fresh Salsa

Croissant Breakfast Sandwiches | 10 Each

Minimum Order of One Dozen

Cage Free Scrambled Eggs | Shaved Ham | Aged White Cheddar

Bagel Breakfast Sandwich | 10 Each

Minimum Order of One Dozen

Tyson's Everything Bagel | Cage Free Egg | Pork Sausage Patty | Pepper Jack Cheese

English Muffin Breakfast Sandwich | 10 Each

Minimum Order of One Dozen

Whole Wheat Muffin | Cage Free Egg Whites | Turkey Canadian Bacon | Wilted Kale

Vegan Breakfast Burrito | 12 Each (VG)

Minimum Order of One Dozen

Soy Chorizo | Shredded Potato | Peppers | Onions | Cilantro | Daiya Cheddar Cheese

**** (1) Attendant Required per Every (75) Guests at 250.00 Each**

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free

COFFEE BREAKS

BUILD YOUR BREAK (2 HOUR)

All Breaks Served With

Organic Royal Cup Sumatran Coffee | Decaffeinated Coffee | Herbal Teas

Choice of (3) Savory or Sweet Items | 26 per Person

Choice of (4) Savory or Sweet Items | 30 per Person

Sweet Choices

Seasonal Hand Fruits (VG)

House Baked Muffins and Pastries (V)

Fresh Berries and Fruit Display (VG)

Assorted Individual Dannon Yogurts (V)

Assorted House Baked Cookies (V)

Chocolate Fudge Brownies (V,NF)

Walnut Blondies (V)

Novelty Ice Cream Treats (V,GF)

Assorted Cupcakes (Vanilla | Chocolate | Seasonal Chef's Selection)

French Macaroons (GF, V)

Pecan Sticky Buns (V)

Granola Bars | Energy Bars (V)

Design Your Own Trail Mix | 5 Additional per Person

Raisins | Peanuts | Jelly Beans | Dried Cherries | Pistachios | Pretzel Nuggets

Pumpkin Seeds | Almonds | Chocolate Chips

Savory Choices

Low Fat Carrot and Zucchini Breads (V)

Whipped Ricotta | Lyon Bakery Lavash (V)

Maple Glazed Bacon Lollipops

Individual Bags of Sea Salt Popcorn | Cracker Jacks (GF, V)

Individual Packages of Trail Mix (GF,V)

Soft Pretzels | Beer Cheese Fondue (V)

Individual Bags of Gourmet Roasted Mixed Nuts (VG)

Individual Assorted Route 11 Potato Chips (V)

Individual Pop Chips (V)

Individual Vegetable Crudit  | Ranch Dressing (V, GF)

Traditional Hummus | Grilled Pita | Carrots | Black Olives

Corn Tortilla Chips | Pico De Gallo (V)

Beverage Break Package (4 Hours) | 26 per Person

Organic Royal Cup Sumatran Regular Coffee

Gourmet Royal Cup Sumatran Decaffeinated Coffee

Freshly Brewed Herbal Teas

Traditional Pepsi Products

Natural and Sparkling Mineral Water

COFFEE BREAKS

SNACKS A LA CARTE

House Baked Muffins and Pastries | 60 per Dozen
Assorted House Baked Cookies | 72 per Dozen
Chocolate Fudge Brownies | 72 per Dozen
Walnut Blondies | 72 per Dozen
Assorted Individual Yogurts | 6 Each
Seasonal Hand Fruits | 6 Each
Novelty Ice Cream Treats | 6 Each
Granola Bars | Energy Bars | 6 Each
Individual Bags of Sea Salt Popcorn | Cracker Jacks | 6 Each
Individual Packages of Trail Mix | 6 Each
Individual Bags of Gourmet Roasted Mixed Nuts | 6 Each
Assorted Route 11 Potato Chips | 6 Each
Pop Chips | 6 Each
Individual Vegetable Crudité | Ranch Dressing | 8 Each
Design Your Own Trail Mix | 18 per Person

BEVERAGES

Organic Royal Cup Sumatran Regular Coffee | 115 Per Gallon
Gourmet Royal Cup Sumatran Decaffeinated Coffee | 115 Per Gallon
Freshly Brewed Herbal Teas | 115 Per Gallon
Organic Cold Brew Coffee | 115 Per Gallon
Iced Blackberry Jasmine Green Tea | 90 Per Gallon

Naturally Sparkling | Still Water | 6 Each

Traditional Pepsi® Products | 6 Each

Voss Still | Sparking Water | 8 Each

Red Bull Energy Drinks | 9 Each

Pure Leaf Bottled Iced Tea | 7 Each

Vitamin Water | 8 Each

Wild Kombucha | 8 Each

La Croix Sparkling Water | 7 Each

Naked Juice Smoothies | 8 Each

Assorted Gatorades | 7 Each

LUNCH

PLATED LUNCHEONS

All Plated Lunches Include:

Artisan Bread Service | Sweet Butter

Iced Tea | Organic Royal Cup Sumatran Coffee | Decaffeinated Coffee | Herbal Teas

Starter Course Selection | Entrée Course | Dessert Course

Pricing Based on Entrée Selection Price

Starter Course Selections

Roasted Tomato Basil Soup (VG, GF)

Carrot Ginger Soup | Coconut Milk | Lemongrass (VG, GF)

JW's Chef Signature Salad (V, GF)

Arugula | Pickled Fennel | Apple | Goat Cheese | Shaved Almond

Whole Grain Mustard Citrus Vinaigrette

Baby Gem Caesar Salad

Baby Gem Lettuce | Shaved Parmesan | Garlic Crostini | Caesar Dressing

Kale Herb Salad (VG, GF)

Kale | Radish | Shaved Carrots | Cucumber | Grape Tomatoes | Caramelized Shallot Vinaigrette

Plated Luncheon Desserts

Keylime Blackberry Tart (V) | Keylime Tart | Blackberry Mousse | Fresh Blackberries

Caramel Banana Brownie Napoleon (V) | Milk Chocolate Chantilly | Caramelized White

Chocolate

Chocolate Mousse Cake (VG, GF) | Mixed Berry Coulis

Red Berry Mascarpone Charlotte (GF) | Red Currant Glaze

Plated Crafted Luncheon Entrees

Roasted Vegetable Strudel (V) | 50 per Person

Smoked Tomato Sauce | Wilted Arugula | EVOO

Pan Roasted Amish Chicken (GF) | 53 per Person

Roasted Garlic Vegetable Hash | Braised Pearl Onion | Chicken Jus

Five Spiced Chicken Breast (GF) | 53 per Person

Sticky Rice | Bok Choy | Tamari | Green Papaya Slaw

Fennel Dusted Salmon | 56 per Person

Herbed Orzo | Fennel Orange Salad

Pan Seared Wild Cod (GF) | 63 per Person

Maryland Corn Puree | Olive Oil Crushed Potatoes | Smoked Bacon Lardons

Herb Marinated Bistro Steak (GF) | 59 per Person

Firefly Farms Goats Cheese Polenta | Asparagus Chimichurri

Braised Short Ribs (GF) | 61 per Person

Seasonal Bean Cassoulet

Tuna Nicoise Salad (GF, DF) | 58 per Person

Ahi Tuna | Cage Free Egg | Green Beans | Olives | Fingerling Potatoes | Lemon Herb Vinaigrette

Marinated Steak Salad (GF) | 58 per Person

Mixed Field Greens | Blue Cheese | Pickled Red Onion | Tomato | Cucumber

Caramelized Onion Vinaigrette

Herb Chicken Salad | 52 per Person

Baby Gem | Shaved Parmesan | Caesar Vinaigrette | Lyon Bakery Focaccia Crostini

LUNCH

BUFFET LUNCHEONS

Minimum 25 People

Rice and Grains | 63 per Person

Lyons Bakery Breads

Farro Salad | Feta | Cucumber | Smoked Tomato Vinaigrette (GF)

Wild Rice Salad | Cherries | Marcona Almonds | Apricots | Simple Herb Vinaigrette (VG, GF)

Build Your Own Rice or Salad Bowl

Herb Marinated Flank Steak (DF, GF)

Citrus Amish Chicken Breast (DF, GF)

Crispy Falafel (VG, GF)

Mixed Greens | Cilantro | Basmati Rice | Brown Rice | Pinto Beans (VG)

Edamame | Herb Marinated Tomato | Shaved Red Onion | Charred Corn | Cucumber

Scallions | Pickled Carrots | No1 Sons Kimchee (DF, GF, VG)

Siracha Crema (V, GF)

Pico de Gallo (VG, DF, GF)

Charred Herb Vinaigrette (V, DF, GF)

Sweet Selections

Mini Fruit Tarts (V)

Red Velvet Cheesecake (V)

Iced Tea | Organic Royal Cup Sumatran Coffee | Decaffeinated Coffee | Herbal Tea

The Mediterranean | 65 per Person

Tuscan Kale and Cannellini Bean Soup

Lyons Bakery Lavosh

Panzanella Salad | Herbs | Roasted Pepper | Shaved Onion | Tomato (V, DF)

Arugula Salad | Pecorino | Golden Raisins | Crispy Shallots | Sherry Vinaigrette (V)

Lemon and Olive Oil Hummus | Babaghanoush | Olives | Smoked Paprika | Pita (VG, DF)

Roasted Wild Cod | Tomato | Olives | Peppers | Calabrian Chili (GF, DF)

Minted Lamb Meatballs | Garlic Harrisa Yogurt

Chick Pea Tagine | Dates | Preserved Lemon (GF, DF)

Cous Cous | Squash | Currants | Caramelized Onion | Ras el Hanout (VG)

Sweet Selections

Chocolate Cannoli | Banana Whipped Cream

Baklava

Iced Tea | Organic Royal Cup Sumatran Coffee | Decaffeinated Coffee | Herbal Tea

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LUNCH

BUFFET LUNCHEONS

Minimum 25 People

The Wharf | 67 per Person

Chesapeake Corn Chowder (V, GF)

Berberé Spiced Carrot Salad | Honey | Peanuts (V, GF)

Kale & Fricsee Salad | Red Onion | Crispy Chick Peas | Cucumber | Cilantro Lime Dressing (VG, DF)

Lyon Bakery Breads

Herb Crusted Beef Medallions (DF)
Wilted Farmers Market Greens

Bell & Evans Chicken Breast (GF)
Lemon Sage Butter Sauce

Rockfish & Shrimp Cake (DF)
Old Bay Tartar Sauce

Mushroom Gnocchi (VG)
Brown Butter | Torn Herbs

Sweet Selections
Blueberry Streusel Tart
Berry Mousse Parfait

Iced Tea | Organic Royal Cup Sumatran Coffee | Decaffeinated Coffee | Herbal Tea

JW Cookout | 62 per Person

JW Greens | Roasted Carrots | Cucumber | Roasted Tomato
Citrus Whole Grain Mustard Vinaigrette (VG, GF)

Herb Orzo Pasta Salad (VG)

Seasonal Fruit Salad (VG, GF)

DC Brau Beer Can Chicken | White BBQ

Pulled Pork Shoulder | Peach BBQ (GF, DF)

12 Hr Smoked Brisket | (GF, DF)

Roasted Sweet Potato Wedges | Maple | Cinnamon (V, GF)

BBQ Spice Roasted Carrots (GF, VG)

Jalapeno Cheddar Corn Bread

Sweet Selections
Seasonal Cobbler
JW Cherry Brownies

Iced Tea | Organic Royal Cup Sumatran Coffee | Decaffeinated Coffee | Herbal Tea

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LUNCH

BUFFET LUNCHEONS

Minimum 25 People

Handcrafted Sandwich Buffet | 62 per Person

Potato Salad | Chive | North Country Smoke House Bacon (GF, DF)

JW Greens Salad | Roasted Carrot | Cucumber | Roasted Tomato
Citrus Whole Grain Mustard Vinaigrette (VG, GF)

A Variety of Gourmet Sandwiches and Wraps

Artisan Turkey | Cranberry Sriracha Aioli | Havarti Cheese | Romaine Lettuce | Lyon Bakery Multigrain Roll

Albacore Tuna Salad | Line Caught Tuna | Bibb Lettuce | Sprouted Grain Bread

Slow Roasted Beef | Blue Cheese Spread | Iceberg Lettuce | Lyon Bakery Focaccia Bread

Vegetable Wrap (VG) | Hummus | Roasted Vegetables | Quinoa | Spinach Wrap

Gluten Free Bread Available Upon Request

Individual Bags of Route 11 Potato Chips (V)
Tony Packo's Sweet Chili Pickles

Sweet Selections

Mini Pineapple Upside Down Cake
Chocolate Pot De Crème

Iced Tea | Organic Royal Cup Sumatran Coffee | Decaffeinated Coffee | Herbal Tea

TO-GO LUNCHES

To-Go Bag Lunch | 60 per Person
(One Sandwich per Person)

A Variety of Gourmet Sandwiches and Wraps (Choose Up to 3 Types):

Artisan Turkey | Cranberry Sriracha Aioli | Romaine Lettuce | Havarti Cheese | Lyon Bakery Multigrain Roll

****Tarragon Chicken Salad** | Arugula | Shaved Radish | French Baguette

****Tuna Salad** | Line Caught Albacore Tuna | Bibb Lettuce | Sprouted Grain Bread

Roasted Vegetable Sandwich (V) | Boursin Cheese | Sundried Tomato Pesto | Alfalfa Sprouts | Ciabatta

Slow Roasted Beef | Blue Cheese Spread | Iceberg Lettuce | Lyon Bakery Rosemary Focaccia

****Shaved Ham** | Provolone | Lettuce | Tomato | Dijon Mustard Aioli | Lyon Bakery Pretzel Bun

****Herb Grilled Amish Chicken Wrap** | Field Greens | Marinated Tomato | Avocado Spread

Tomato Wrap

Vegetable Wrap (VG) | Hummus | Roasted Vegetables | Quinoa | Spinach Wrap

****The Following Selections can be used to Create A Boxed Entrée Salad**

Gluten Free Bread Available Upon Request

Salad (Choose 1 Type)

Pasta Salad (VG)

Potato Salad (VG, GF)

Roasted Corn & Black Bean Salad (VG, GF)

Dessert (Choose 1 Type)

Seasonal Whole Fruit (VG, GF)

Fair Trade Chocolate Brownie

Salted Caramel Cookie

Individual Bags of Route 11 Potato Chips (V)

Assorted Pepsi Products & Bottled Water

Buffets For Less Than 25 People Will Be Charged \$5 Additional per Person

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DINNER

PLATED DINNER

All Plated Dinners Include:

Artisan Bread Service | Vermont Butter

Organic Royal Cup Sumatran Coffee | Decaffeinated Coffee | Herbal Teas

First Course Selection | Entrée Course | Dessert Course

Pricing Based on Entrée Selection Price

Multiple Preordered Entrée Selection Available (Two Entrées Plus Vegetarian). Higher Entrée Price will Prevail

First Course Selections

Wild Mushroom Soup (V, GF) | Goat Cheese | Truffle

Butternut Squash Bisque (VG, GF)

Tomato Mache Salad* (V, GF)

Vine Ripened Tomatoes | Vermont Creamery Goat Cheese | Sunflower Seeds
Balsamic Vinaigrette

JW's Chef Signature Salad (V, GF)

Arugula | Pickled Fennel | Apple | Local Goat Cheese | Shaved Almond
Whole Grain Mustard Citrus Vinaigrette

Baby Iceberg Salad (GF)

Marinated Tomatoes | Crispy Pancetta | Pickled Shallot | Cave Aged Blue Cheese | Chive Ranch

**Based on Seasonal Harvest Availability*

Dessert Course Selections

Cherry Pistachio Pyramid (V) | Cherry Mousse | Pistachio Financier Tart | Luxardo Cherries

Passion Fruit Meringue (V) | Passion Fruit Curd | Meringue | Caramelized Sesame Seeds

Chocolate Mousse Dome (V) | Crème Brulee Center | Chocolate Glaze

Strawberry Guava Cheesecake (GF) | White Chocolate Tuille

Entrée Course Selections

Wild Mushroom Ravioli (VG, GF) | 80 per Person

Richardson Farm Kale | Seasonal Squash | Garlic Olive Oil | Pumpkin Seed Gremolata

Crispy Chickpea Cake (VG) | 80 per Person

Grilled Za'atar Spiced Vegetables | Harissa | Parsley | Preserved Lemon

Bell & Evans Pan Seared Chicken Breast (GF) | 85 per Person

Herb Potato Cake | Honey Roasted Carrots | Chicken Pan Gravy

Berbere Spiced Amish Breast (DF) | 88 per Person

Merguez | Clams | Marble Potatoes

ASC Certified Salmon (GF) | 88 per Person

Caramelized Cauliflower Puree | Spinach | Chardonnay Reduction

Roasted Line Caught Halibut (GF) | 96 per Person

Quinoa | Roasted Tomato | English Peas | Meyer Lemon Butter Sauce

Certified Black Angus Filet (GF, DF) | 94 per Person

Yukon Potato Puree | Onion Jam | Red Wine Sauce

Petit Filet and Crab Cake | 125 per Person

Horseradish Mashed Potato | Grain Mustard Demi | Chesapeake Remoulade

Grilled Strip Loin and Citrus Herb Shrimp (GF) | 110 per Person

Caramelized Mushroom Polenta | Roasted Garlic Demi

Petit Filet & Roasted Stripped Bass (GF) | 112 per Person

Pea & Pancetta Risotto | Pinot Butter Sauce

Braised Shortrib & Day Boat Scallops (GF) | 110 per Person

Parmesan Mascarpone Grits | Chimichurri

DINNER

DINNER BUFFET PRESENTATIONS

Minimum 25 People

The Presidential | 108 per Person

Local Lyon Bakery Breads

Butter Lettuce (VG, GF)

Pickled Beets | Crispy Chick Peas | Lemon Dressing

Cous Cous Cherry Salad (VG)

Mint | Kale | Cashews

Petite Greens (V,GF)

Rogue Creamery Organic Blue Cheese | Toasted Hazelnuts | Lardons | Green Goddess

Free Bird Brick Chicken (GF)

Confit Garlic | Thyme Butter

Pepper Crusted Beef Tenderloin (GF)

Oven Roasted Tomato | Chard

Roasted Line Caught Halibut (GF)

Green Lentils | Bacon | Carrots | Sherry Vinegar

Grilled Asparagus* | Lemon | Parmesan (V,GF)

Chive Crème Fraiche Whipped Potatoes (V,GF)

*Based on Seasonal Harvest Availability

Sweet Selections

Pistachio & Cherry Financier

Single Origin Dark Chocolate Ganache Tart

Seasonal Cheesecake

Organic Royal Cup Sumatran Coffee | Decaffeinated Coffee | Herbal Teas

The Flagship | 99 per Person

Local Lyon Bakery Breads

Olli Virginia Prosciutto (GF)

Seasonal Melon | Mint

Baby Romaine

Shaved Grana | Bread Shards | Lemon Anchovy Vinaigrette

Burrata (V,GF)

Balsamic | Vine Ripe Tomatoes | Basil

Pan Seared Stripped Bass (GF)

Fennel | Lemon | Olive Oil

Berkshire Pork Belly (DF,GF)

McCUTCHEONS Apple Cider Brined | Shaved Brussel Sprout

Soy & Ginger Braised Shortrib (DF)

Sesame | Pickled Radish

Cavatappi Pasta (V)

Seasonal Farmers Market Accompaniments

Charred Brocolini | Chili | Fried Garlic (VG,GF)

Sweet Selections

Apple & Salted Caramel Eclairs

Mini Pecan Pies

Citrus Panna Cotta

Organic Royal Cup Sumatran Coffee | Decaffeinated Coffee | Herbal Teas

Dinner Buffets For Less Than 25 People Will Be Charged \$10 Additional per Person

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free

RECEPTION

HANDCRAFTED CANAPES AND AUTHENTIC MINI BITES

Cold Canapés | Minimum 50 Piece Order

- Herbed Pita (V) | Tomato | Basil | Feta | 7 per Piece
- Lemon Whipped Ricotta Profiterole (V) | 7 per Piece
- Bruschetta (VG) | Roma Tomato | 7 per Piece
- Eggplant Caponata (V, DF) | Baguette | 7 per Piece
- Green Papaya Summer Rolls (VG) | Sweet Chili Sauce | 8 per Piece
- Antipasto Skewers (GF) | Mozzarella | Tomato | Salami | Basil | 8 per Piece
- Prosciutto Wrapped Melon (GF, DF) | 8 per Piece
- Spiced Shrimp (DF, GF) | Mini Tortilla Basket | 8 per Piece
- Whipped Local Goat Cheese Cone | Crispy Country Ham | 8 per Piece
- Ahi Tuna Poke Wasabi Canapé (DF) | 8 per Piece
- Seared Tenderloin | Onion Jam | Twice Fried Potato (GF) | 8 per Piece
- Lobster Salad Tart | Micro Celery | 8 per Piece
- Classic Shrimp Cocktail (GF, DF) | House Horseradish | 8 per Piece

Hot Hors d'oeuvres | Minimum 50 Piece Order

- Quinoa Falafel (VG,GF) | 7 per Piece
- Goat Cheese Tart | Red Beet | Walnut (V) | 7 per Piece
- Risotto Fritter | Mushroom | Asparagus (V) | 7 per Piece
- Paella Croquette (GF) | 7 per Piece
- Wild Mushroom Tart (V) | 7 per Piece
- Vegetable Empanadas (V) | 7 per Piece
- Chicken Yakatori Skewer (DF) | 8 per Piece
- Goat Cheese Stuffed Dates Wrapped In Bacon (GF) | 8 per Piece
- Beef & Blue Cheese Hand Pie | 8 per Piece
- Cumin Lamb Lollipop | 8 per Piece
- Shrimp Maui Spring Roll (DF) | 8 per Piece
- Peking Duck Ravioli (DF) | 8 per Piece
- Bulgogi Beef Pot Stickers | 8 per Piece

Reception Package | 35 per Person

5 total pieces per person minimum 75 people

- Whipped Local Goat Cheese Cone | Crispy Country Ham
- Beef & Blue Cheese Hand Pie
- Bruschetta | Roma Tomato (VG)
- Shrimp Maui Spring Roll
- Quinoa Falafel (V)

Hors d'oeuvres can be Stationed in the Room or Butler Passed by an Attendant
(1) Butler Attendant Required for every (75) Guests at \$250.00 each

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RECEPTION

INTUITIVE RECEPTION DISPLAYS

Minimum 25 People

Artisanal Cheese Presentation (V) | 18 per Person

Chapel's Bay Blue Cheese | Fire Fly Farm Carbra La Mancha | Double Cream Brie
Cow Tipper Gouda | McCutcheons Seasonal Jam | Marcona Almonds
Honeycomb | Assorted Crackers

Seasonal Vegetable Display (V, GF) | 16 per Person

Blue Cheese | Creamy Ranch

Antipasto Display | 24 per Person

Olli Salami | Sopressata | Spicy Coppa
Parmesan Reggiano | Fresh Mozzarella
Cured Olives | Marinated Vegetables | Roasted Peppers
Lyon Bakery Ciabatta Crostini

Mezze Display (V) | 18 per Person

Labneh | Roasted Garlic Hummus | Babaghanoush | Olives | Dolmas
Lavosh | Pita

Bruschetta | 18 Per Person

(One Piece of Each Item per Person)
Tomato | Roasted Pepper | Pecorino (V)
Kalamata Olive | Roasted Eggplant (VG)
Lemon Goats Cheese | Tomato Jam (V)

Chips and Dips | 18 per Person

Corn Tortilla Chips | Tomatillo Avocado Salsa (VG, GF, DF)
House Made Potato Chips | Malted Vinegar Onion Dip (GF)
Everything Bagel Chips | Ivy City Smokehouse Indian Salmon Candy Spread

RECEPTION ACTION STATIONS

Minimum 25 People

Slider Station | 25 per Person

Please Choose Three Types from the Below Options
(Total of Three Sliders per Person)

Marriott Mini Mo Burger | Traditional Cheeseburger | Shredded Lettuce
American Cheese | Tomato | Pickle

JW Burger | Caramelized Onion | White Cheddar

BBQ Pulled Pork | Bread and Butter Pickle Chips

Jerk Chicken | Scallion Aioli

Stachowski's Half Smokes | Whole Grain Mustard

Stachowski's Miniature Brats | Caramelized Onion

Green Chick Pea Falafel (V) | Cucumber Yogurt

Beyond Burger (V) | Roasted Tomato | Mayonnaise

Butchers Table (GF) | 25 Per Person**

Cast Iron Striploin

Garlic | Thyme | Butter

Steak Sauce

Crushed Peanut Potato

Steakhouse Mini Wedge | Cave Aged Blue Cheese | Tomato | Radish

Dim Sum | 24 per Person

(One Piece of Each Item per Person)

Steamed BBQ Pork Bao | Crispy Shrimp Spring Rolls

Kale Pot Stickers | Sesame Fried Peking Duck Ravioli

Sweet Chili Dipping Sauce | Ginger Soy

Displays For Less Than 25 People Will Be Charged \$5 Additional per Person

****For Action Stations & Carved Presentations (1) Attendant Required for every (75) Guests at 250.00 Each**

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free

RECEPTION

RECEPTION ACTION STATIONS

Minimum 25 People

Pasta, Grains & Dumplings | 25 Per Person**

Pea Ravioli | Lemon | Butter Poached Bay Scallops
Truffle Mascarpone Risotto (V,GF)
Caramelized Onion Pierogi | Sour Cream (V)
Lyon Bakery Focaccia

Chilled Seafood Display (GF) | 28 per Person

Chesapeake Oyster Shooter | Poached Shrimp | Tuna Poke

Japanese Sushi Display (DF) | 25 per Person

(Total of Four Pieces per Person)
Assorted Sashimi | Hand Rolls | Wasabi | Pickled Ginger | Soy sauce

Taco Action Station (GF) | 24 per Person

Crispy Rockfish | Bell & Evans Pollo Asado
Cilantro Slaw | Pico de Gallo | Salsa Verde | Lime Crema | Corn Tortillas

Ramen Action Station | 25 per Person**

Charred Miso Broth | Scallions | Nori | 63 Degree Celsius Egg
Shitaki Mushroom | Shredded Carrot | Bok Choy | Braised Pork Belly

CARVED PRESENTATIONS

Minimum 25 People

Herb Crusted Beef Tenderloin | 30 per Person**

Mini Brioche Rolls | Whole Grain Mustard | Horseradish Cream | Au Jus

Five Spiced Brined Brisket | 26 per Person**

Cucumber | Boa Bun | Assorted Pickles | Yum Yum Sauce

Hormone Free Turkey Breast | 24 per Person**

Corn Bread | Fried Green Beans | Cranberry Sauce | Rosemary Gravy

Roasted Citrus Salmon | 25 per Person**

Seasonal Risotto | Fennel Herb Salad | Meyer Lemon Aioli

Rosemary Suckling Pig Porchetta | 24 per Person**

Cannellini Bean Ragout | Mushrooms Agrodolce

Jerk Chicken | 20 per Person**

Sweet Potato Puree | Fried Plantains | Jonny Cakes

Herb Roasted Cauliflower (VG, GF) | 20 per Person**

Tahini | Pomegranate Seeds | Sesame Seeds

DESSERT RECEPTION STATIONS

Minimum 25 People

Chocolate, Chocolate and More Chocolate | 18 per Person

Chocolate Truffles | Dark Chocolate Covered Strawberries
White Chocolate Mousse | Dark Chocolate Cherry Brownies

Chef Crafted Shortcake | 20 per Person**

Pound | Red Velvet | Angel Food Cake
Whipped cream | Strawberries | Cinnamon Apples | Rum Banana

Waffle Action Station | 22 per person**

Vanilla Waffle | Red Velvet Waffle | Belgium Waffle
Milk Chocolate | White Chocolate | Maple Bourbon Glaze | Mini M&Ms
Crushed Oreo Cookies | Butterfinger Bits | Sprinkles | Chopped Nuts
Strawberries | Whipped Cream

****For Action Stations & Carved Presentations (1) Attendant Required for every (75) Guests at 250.00 Each**

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free

COCKTAILS

WELL BAR

SPIRITS

- Smirnoff Vodka
- Bacardi Superior Rum
- Beefeater
- Dewar's White Label
- Jim Beam White Label
- Canadian Club
- Jose Cuervo Tradicional Silver
- Courvoisier VS

IMPORTED & DOMESTIC BEER

- Michelob Ultra
- Bud Light
- Sam Adams Seasonal
- Sam Adams Lager
- Blue Moon Belgium White
- Modelo Especial
- Yuengling Lager
- Heineken
- Port City

WINE

- Stone Cellars Chardonnay, California
- Stone Cellars Cabernet Sauvignon, California

WELL OPEN BAR

One Hour | 26

Two Hours | 37

Three Hours | 48

Four Hours | 59

WELL HOST BAR

Spirits | 12

Beer | 10

Wine | 11

Mineral Waters | 6

Soft Drinks | 6

WELL CASH BAR

Spirits | 13

Beer | 11

Wine | 12

Mineral Waters | 6

Soft Drinks | 6

For Cash Bars, Host Bars & Open Bars, (1) Bartender Required per Every (75) Guests at 250.00 Each

For Cash Bars, (1) Cashier Required per Every (75) Guests at 250.00 Each

Cash Bars (Attendees Pay for Their Own Beverages)

Host Bars (Beverages Charged on Consumption to the Organization)

Open Bar (Organization Charged One Price for a Specific Amount of Time Regardless of Consumption)

COCKTAILS

CALL BAR

SPIRITS

- Absolut 80 Vodka
- Bacardi Superior Rum
- Captain Morgan Original Spiced Rum
- Dewars White Label Scotch
- Tanqueray
- Maker's Mark
- Jack Daniels
- Canadian Club Whiskey
- 1800 Silver
- Courvoisier VS

IMPORTED & DOMESTIC BEER

- Michelob Ultra
- Bud Light
- Sam Adams Seasonal
- Sam Adams Lager
- Blue Moon Belgium White
- Modelo Especial
- Yuengling Lager
- Heineken
- Port City

WINE

- Columbia Crest, Chardonnay, "Grand Estates", Columbia Valley
- Columbia Crest, Merlot, "Grand Estates," Columbia Valley

CALL OPEN BAR

One Hour | 28

Two Hours | 41

Three Hours | 51

Four Hours | 64

CALL HOST BAR

Spirits | 13

Beer | 10

Wine | 12

Mineral Waters | 6

Soft Drinks | 6

CALL CASH BAR

Spirits | 14

Beer | 11

Wine | 13

Mineral Waters | 6

Soft Drinks | 6

For Cash Bars, Host Bars & Open Bars, (1) Bartender Required per Every (75) Guests at 250.00 Each

For Cash Bars, (1) Cashier Required per Every (75) Guests at 250.00 Each

Cash Bars (Attendees Pay for Their Own Beverages)

Host Bars (Beverages Charged on Consumption to the Organization)

Open Bar (Organization Charged One Price for a Specific Amount of Time Regardless of Consumption)

COCKTAILS

PREMIUM BAR

SPIRITS

- Grey Goose
- Bacardi Superior Rum
- Bombay Sapphire
- Johnnie Walker Black Label
- Knobb Creek
- Jack Daniels
- Crown Royal
- Patron Silver
- Hennessy Privilege VSOP

IMPORTED & DOMESTIC BEER

- Michelob Ultra
- Bud Light
- Sam Adams Seasonal
- Sam Adams Lager
- Blue Moon Belgium White
- Modelo Especial
- Yuengling Lager
- Heineken
- Port City

WINE

- Seven Falls, Chardonnay, Wahluke Slope, Washington
- The Dreaming Tree, Cabernet Sauvignon, North Coast, California

PREMIUM OPEN BAR

One Hour | 32

Two Hours | 47

Three Hours | 57

Four Hours | 71

PREMIUM HOST BAR

Spirits | 15

Beer | 10

Wine | 14

Mineral Waters | 6

Soft Drinks | 6

PREMIUM CASH BAR

Spirits | 16

Beer | 11.

Wine | 15

Mineral Waters | 6

Soft Drinks | 6

For Cash Bars, Host Bars & Open Bars, (1) Bartender Required per Every (75) Guests at 250.00 Each

For Cash Bars, (1) Cashier Required per Every (75) Guests at 250.00 Each

Cash Bars (Attendees Pay for Their Own Beverages)

Host Bars (Beverages Charged on Consumption to the Organization)

Open Bar (Organization Charged One Price for a Specific Amount of Time Regardless of Consumption)

WINE LIST

INTRIGUING WHITES

Sparkling Wines and Champagne

Mionetto, Prosecco, Organic, Veneto, Italy, NV | 59

Gruet, Burt, New Mexico, NV | 68

Schramsberg, Brut, "Mirabelle", North Coast, California, NV | 110

Taittinger, Brut, "La Francaise", Reims, France, NV | 150

Moet & Chandon, Brut, "Imperial", Epernay, France | 175

Sweet White and Blush Wines

Snoqualmie, Riesling, Columbia Valley, Made with Organic Grapes, Washington | 60

Beringer Vineyards, White Zinfandel, California | 48

Kim Crawford, Rose, Marlborough, New Zealand | 84

Lighter Intensity White Wines

Kris, Pinot Grigio, delle Venezie, Italy | 62

A to Z Wineworks, Pinot Gris, Oregon | 63

Stone Cellars, Pinot Grigio, California | 51

Pighin, Pinot Grigio, Friuli-Venezia Giulia, Italy | 72

Dashwood, Sauvignon Blanc, Marlborough, New Zealand | 68

Villa Maria, Sauvignon Blanc, "Cellar Selection", Marlborough, New Zealand | 80

Lapostolle, Sauvignon Blanc, "Casa", Rapel Valley, Central Valley, Chile | 60

Matanzas Creek, Sauvignon Blanc, Sonoma County, California | 96

Ferrari-Carano, Fumé Blanc, Sonoma County, California | 75

Fuller Intensity White Wines

Stone Cellars, Chardonnay, California | 51

Seven Falls, Chardonnay, Wahluke Slope, Washington | 70

Rodney Strong, Chardonnay, "Sonoma Select", Sonoma County, California | 70

Columbia Crest, Chardonnay, "Grand Estates", Columbia Valley, Washington | 65

Starmont Winery & Vineyards, Chardonnay, Napa Valley, California | 102

Cuvaison, Chardonnay, "Estate", Carneros, Napa Valley, California | 120

Above Wines are Available by the Bottle and Charged at the Bottle Price

Tableside Wine Service May be Added to Any Event

Should You Wish to Upgrade the Wine on Your Bars, Wine will be Charged at the Bottle Price Based on Consumption

WINE LIST

AUTHENTIC REDS

Lighter Intensity Red Wines

- Mark West, Pinot Noir, California | 60
- Meiomi, Pinot Noir, Monterey-Santa Barbara-Sonoma Counties, California | 84
- Toad Hollow Vineyards, Pinot Noir, Monterey, California | 88
- Hangtime, Pinot Noir, California | 70
- Stone Cellars, Merlot, California | 51
- Matanzas Creek Winery, Merlot, Sonoma County, California | 102
- Whitehall Lane Winery, Merlot, Napa Valley, California | 120
- Spellbound Merlot, California | 72
- Columbia Crest, Merlot, "Grand Estates", Columbia Valley, Washington | 65

Fuller Intensity Red Wines

- Estancia, Cabernet Sauvignon, "Keys Canyon Ranches", Paso Robles, California | 70
- Stone Cellars, Cabernet Sauvignon, California | 51
- Aquinas, Cabernet Sauvignon, Napa Valley, California | 84
- The Dreaming Tree, Cabernet Sauvignon, North Coast, California | 72
- Noble Tree, Cabernet Sauvignon, "Wickersham Ranch Vineyard", Sonoma County, California | 120
- Carmenet Winery, Cabernet Sauvignon, "Vintner's Collection Reserve", California | 65
- The 75 Wine Company, Cabernet Sauvignon, California | 78
- Justin, Cabernet Sauvignon, Paso Robles, California | 105
- CrossBarn by Paul Hobbs, Cabernet Sauvignon, Napa Valley, California | 168

Above Wines are Available by the Bottle and Charged at the Bottle Price
Tableside Wine Service May be Added to Any Event
Should You Wish to Upgrade the Wine on Your Bars, Wine will be Charged at the Bottle Price Based on Consumption

TECHNOLOGY

AUDIO VISUAL

Preferred Audio Visual Provider - Encore

Thank you again for selecting JW Marriott Washington DC for your upcoming event. We know that there are many things that you took into consideration when selecting a venue, and meeting space is often one of those items.

As the onsite AV provider, Encore knows the ins and outs of JW Marriott Washington DC better than any other technology company, which is what positions us to serve you best.

SHIPPING AND RECEIVING

MATERIALS SENT TO THE HOTEL:

Due to the layout of The Hotel, it is not possible to store display materials and/or show materials.

In the event a small number of materials are to be shipped to the hotel in advance of your function, please follow the instructions below:

The Hotel and our FedEx Office Business Center should be notified in advance that materials are being sent. The Hotel and FedEx Office should be informed of the quantity, arrival date and shipper at least one working day in advance of the delivery.

Each piece received must be labeled with the following:

**Hold for Guest [Guest Name] [Guest Cell Number]
C/O FedEx Office at Washington DC JW Marriott
1331 Pennsylvania Ave NW
Washington, DC 20004
[Group/Event Name] [Dates on site]**

The guest or organization is responsible for sealing and labeling boxes and contacting the shipping company to make the shipping and billing arrangements.

FedEx will store properly sealed and labeled materials for up to 5 days prior the function. If materials need to be sent prior to five days in advance, a one-time storage fee will be applied based on the weight of the package. Please contact your Event Manager for current pricing.

In order to provide exceptional service in the shipping and receiving of parcels and the delivery of them to your group, exhibitors and convention attendees, the following guidelines have been established by the JW Marriott Washington DC and our FedEx Office. Please share these guidelines with attendees and/or exhibitors that will be shipping or having deliveries to the Hotel.

Please send Shipments and Deliveries so that they arrive no more than five (5) days before the start of the meeting/conference. All Shipments and Deliveries arriving earlier will be subject to an additional storage fee.

FedEx Office and the Hotel should be notified in advance that materials are being sent. FedEx Office must be informed of the quantity, arrival date and shipping company at least (1) working day in advance of the delivery.

Please provide a list of the Shipment's tracking numbers and the name of the individual to whom the package is addressed so that any missing parcels can be located in a timely manner.

All outgoing Shipments must be properly sealed, labeled with a return address, a delivery address and phone number for the sender. An account number for the delivery service of choice or the sender's credit card number and expiration date must be included to ensure proper charges by the shipping company. The Guest or Organization is responsible for contacting the delivery service of choice for pick up.

FedEx Office and the JW Marriott Washington DC does have package handling charges for each parcel or pallet received at the Hotel. Please contact your Event Manager for current pricing.

OTHER

AGREEMENT TO BANQUET EVENT POLICIES

TAX AND SERVICE CHARGE:

All food, beverage, room rental and audio/visual equipment prices are subject to a taxable 25% hotel service charge. All charges, including food, beverage, audio /visual equipment and hotel service charges are subject to 10% District of Columbia Sales Tax.

GUARANTEES ON ALL FOOD AND BEVERAGE:

We need your assistance in making your function a success. Please confirm your attendance at least 3 business days in advance. This will be considered your minimum guarantee and is not subject to reduction. If no guarantee is received, the original expected attendance on your Banquet Event Order will be used. Charges are predicated upon factors pertaining to the entire program. Revisions in your group counts, times, dates, or meal functions may necessitate renegotiating the charges.

CONFIRMATION OF SET UP REQUIREMENTS:

Final menu items, room arrangements and other details pertaining to this function are outlined on the enclosed Banquet Event Order. Unless otherwise stated in this Banquet Event Order, the Hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the Hotel deems it necessary.

Requests for Room Resets will be applicable to additional fees.

OVERSET FOR EVENTS:

Hotel will overset your event by 5% for groups up to 300 people. Events over 300 people will be overset by 3%. Overset is not related to actual food production, the hotel will produce food to the guarantee count.

CANCELLATION POLICY:

If the hotel is advised that a definite booking is canceled, a cancellation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the catering or sales confirmation agreement. The cancellation fee for your function is one hundred percent (100%) of the total estimated food, beverage and room rental charges. This cancellation fee will be charged if this function is canceled less than thirty (30) days from the event date.

PAYMENT ARRANGEMENTS:

Cash, Check and Credit Card Payments: All functions must be paid for in advance unless direct billing has been approved by our credit manager. Functions may be guaranteed for payment or paid for by the following credit cards: American Express, Diner's Club, Master Card or Visa. Credit cards may not be used when direct billing has been approved without approval from the credit manager. Completion of a credit authorization is required. Billing: If credit has been extended, payment of the hotel balance due should be made upon receipt of the bill. All accounts not paid within 30 days are subject to a finance charge of one and one half (1.5%) per month of the unpaid balance, which is an annual percentage of 18%.

TAX EXEMPT STATUS:

The District of Columbia requires a completed tax exemption form from the tax exempt organization prior to their arrival. If this form is not received and verified before arrival, the organization will not be put on tax exempt status and must file a return with the District of Columbia in order to receive a refund.

ALCOHOL AND MINORS: The Hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21), or under the influence of alcohol, in accordance with the District of Columbia Control Regulations. The organization understands and agrees to abide by this policy and to uphold the laws of the District of Columbia.

CONDITIONS OF AGREEMENT: The organization agrees to begin the function at its scheduled time and to have guests and invitees vacate the designated function space at the departure time. The organization or individual booking this event further agrees to reimburse the Hotel for any overtime wage payments, other expenses or damages incurred by the Hotel because of the organization or its attendee's failure to comply with Hotel regulations. In the event the organization is a Corporation, Partnership, Association, Club or Society, the person signing this agreement for such entity represents to the Hotel that she/ he has full authority to sign such contract and in the event that he/she is not so authorized, that he/she will be personally liable for the faithful performance of this contract.

GUESTS RESPONSIBILITY: The organization scheduling an event agrees to assume full responsibility for the conduct of its members. The organizations assumes liability for charges (labor, storage, etc.) incurred as a result of materials (i.e. literature, audio/visual and equipment, books, etc.) being shipped to The Hotel.